

i'm loving

NEW ZEALAND PACIFIC OYSTERS

SOUGHT AFTER BY SEAFOOD LOVERS THE WORLD OVER,

The New Zealand Pacific Oyster offers a generous serving of succulent plump meat nestled within a deeply cupped shell, providing a taste unique to New Zealand and the individual growing areas in which they are cultivated.



SWEET AND SUCCULENT WITH SALTY UNDERTONES

DELICATE FLAVOUR, SLIGHTLY CREAMY WITH CRISP CUCUMBER/MELON LIKE TONES

CLEAN, FRESH, ALMOST FRUITY AFTERTASTE

The unique characteristics of New Zealand's pure underwater environment impart a clean flavour profile and full-bodied texture to our Pacific Oysters.

How to BEST ENJOY OYSTERS



BEST
served cold on ice if possible

DRINK
and savour the cool, briny liquor

CHEW
delicately on the succulent oyster meat to release its sweetness

Tasty Toppings

NEW ZEALAND PACIFIC OYSTERS

LEMON JUICE & WHITE PEPPER



CLASSIC MIGNONETTE DRESSING



1/2 CUP RED WINE VINEGAR



2 CLOVES SHALLOTS (PEELED, FINELY CHOPPED)



SALT & PEPPER (TO TASTE)

WASABI MAYONNAISE



1 TSP. LEMON JUICE



1 Tbsp. WASABI PASTE



1/4 CUP KEWPIE MAYONNAISE

CHILLI LIME CORIANDER DRESSING

3 TBSP. FISH SAUCE

120 ML LIME JUICE

180 GM PALM SUGAR

3 SPRIGS CORIANDER (FINELY CHOPPED)

1/2 CLOVE GARLIC (FINELY CHOPPED)

2 TBSP. WATER

2 RED CHILIES (FINELY SLICED)



- 1 PLACE** the palm sugar & water over a low heat, stir until the sugar is dissolved.
- 2 REMOVE** from heat & allow the mixture to cool.
- 3 ADD** the remaining ingredients & allow to steep for 1 hour before using.

HOW TO *shuck* AN OYSTER

- 1** Place oyster on a flat surface, cupped shell on the underneath and pointed part of shell
- 2** Place left hand on top to hold the oyster in place.
- 3** Using a small knife, insert this into the right hand side, around 2/3 way up oyster (This is the general proximity of the adductor muscle)
- 4** Wiggle the knife to loosen up this adductor muscle and break the shell hinge of the oyster
- 5** Run knife along the top edge of the oyster, running along the underside of the top shell
- 6** Once the oyster is open, cut the adductor muscle, if this is still attaching the oyster to the top shell
- 7** Discard top shell and enjoy

NUTRITIOUS & DELICIOUS FOOD THAT LOVES YOU BACK

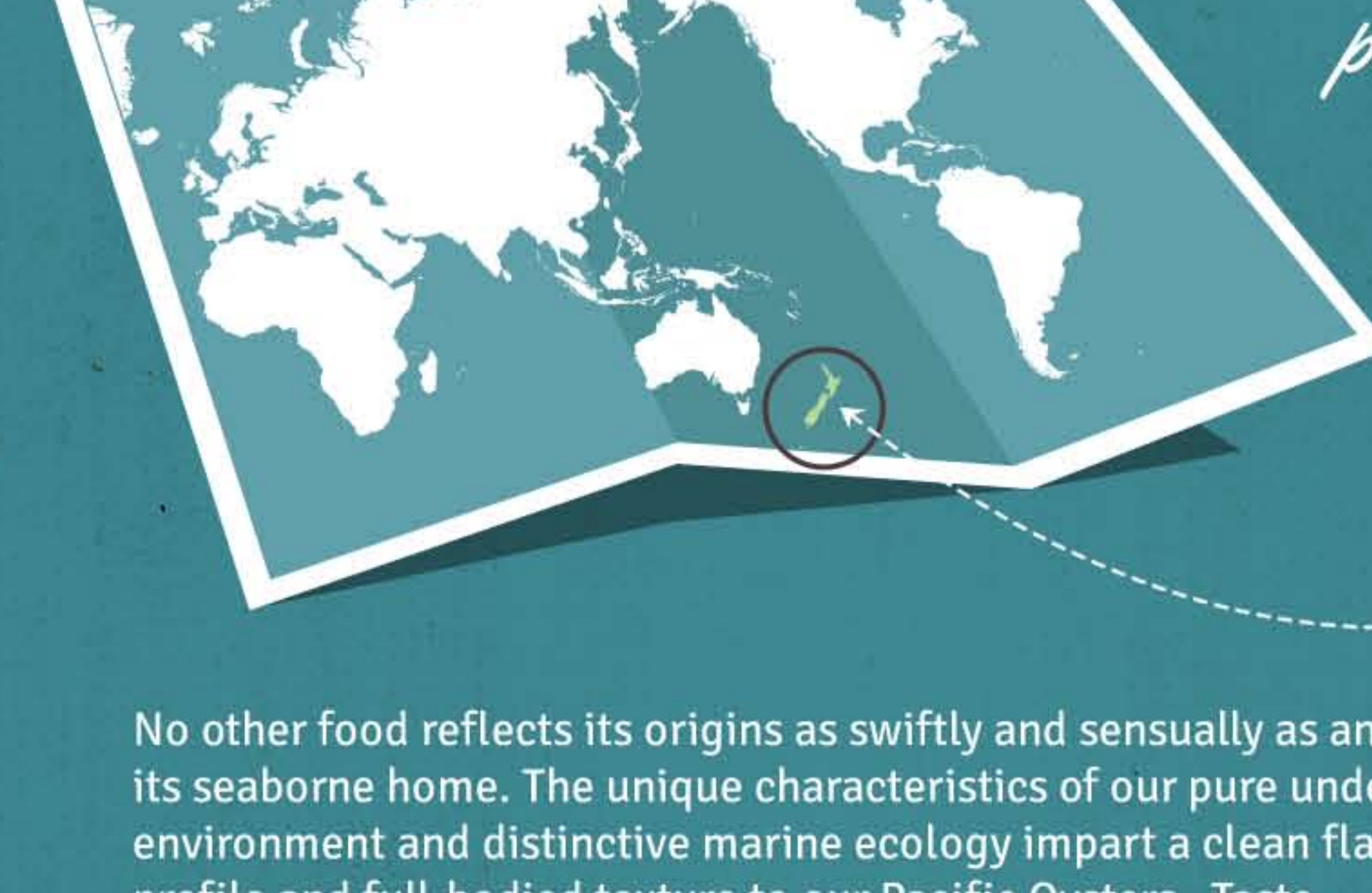
Rich in protein with an array of vitamins and minerals, New Zealand Pacific Oysters are not only delicious they also offer an abundance of nutritional properties.

- PROTEIN
- OMEGA 3'S
- IRON
- ZINC
- VITAMIN B12



A TASTE OF PURITY

Pacific Oysters grown in New Zealand's cool, pristine waters take on the taste of purity



No other food reflects its origins as swiftly and sensually as an oyster to its seaborne home. The unique characteristics of our pure underwater environment and distinctive marine ecology impart a clean flavour profile and full-bodied texture to our Pacific Oysters. Taste experiences appreciated and recalled by oyster lovers everywhere.

Hungry for Oysters? Visit our website:

WWW.PURENZOYSTERS.COM

OR SCAN THE CODE

for the New Zealand Pacific Oyster recipe collection booklet



NEW ZEALAND PACIFIC OYSTERS